



M E M O R D I S C O N U

APPETIZERS

Diablito Sifrino Dip Homemade With Serrano Spanish Ham And Sweet Pepper De La Vera With Arepa Chips **9**
Reina Pepiada Dip Roast Chicken & Avocado Special Sauce With Arepa Chips **9**
Guasacaca Dip With Arepa Chips **7**
Suero Costeño Dip With Arepa Chips **5**
Black Beans Hummus Homemade Sofrito, Suero Caroreño Foam, Sweet Chili Oil And Arepa Chips **8**
Arepitas With Creams 6 Fried Arepas, Venezuelan Cream, Suero Caroreño Cream **8**
Mordisco Sampler 6 Fried Arepas, 6 Tequeños, 8 Arepa Chips, 4 Homemade Crackers, Fried Cheese, White Cheese, De Mano Cheese, Venezuelan Cream, Suero Caroreño Cream, Aji Dulce Jam, Papelon Ginger & Aji Dulce Syrup **26**
Carne en Vara Tostones Green Plum Sauce, Venezuelan Cream, 3 Units **19**
Queen Tostones Reina Pepiada, Venezuelan Cream, Balsamic Truffle, 3 Units **16**
Picanha Tostones Venezuelan Cream, Truffle Aji Dulce Cream And Parmigiano Reggiano Dop 24 Months Aged **20**
Carne en Vara Escabeche With 2 Tostones **16**
Tequeños 5 Units Papelon, Aji Dulce & Ginger Syrup **9**
Chia Tequeños 5 Units, Papelon, Aji Dulce & Ginger Syrup **10**
Drunken Shrimp Ajillo Style, Venezuelan Rum, Cilantro & Garlic **13**
Caramelized Sweet Plantain Star Anise, Clove & Semi-Hard Sheared White Cheese **8**
Ripe Sweet Plantains Canoe Guayanés Cheese, White Cheese Cream & Parmigiano Reggiano **9**
Truffle Super Crunchy Fries White Truffle Oil, Maldon Salt, Parmigiano Reggiano & Cilantro **7**

SALADS

Burrata Salad Woodfire Onion, Homemade Lacto Fermented Honey, Crispy Quinoa, Aji Dulce Cream & Sweet Pepper Oil **16**
Shrimp Salad Homemade Mayo, Red Pepper, Celery, Green Bell Pepper, Red Onions, Sweet Chili Sauce **17**
Caesar Salad Romaine Lettuce, Crispy Bacon, Croutons, Parmigiano Reggiano Dop 24 Months Aged, Caesar Dressing **14.5**
Mordisco Salad Cucumber, Lacto Fermented Red Onions, Fresh Lime, Za'atar, Suero Cream, Radish and Crispy Quinoa **14.5**
House Salad Romaine Lettuce, Heart Of Palm, Avocado, Sherry Tomato, Red Onion, Special House Vinagrete **11**

AREPAS ON OUR BUDARE

Queen Arepa Roast Chicken, Homemade Guasacaca, Avocado, Cilantro & Homemade Mayo **7**
Diablito Sifrino Homemade Diablito With Spanish Serrano Ham **8**
Roast Pork On Honey Asian Bbq Sauce **7**
Caribbean Octopus Venezuelan Sofrito And Octopus Slices **8**
Beef Escabeche Woodfire Prime Flap Meat, Marinate On A Vinegary Sauce Loaded With Herbs And Spices **8**

CEVICHES & CARPACCIOS

Tuna Tartar Sesame Oil, Golfeado Syrup, Crispy Quinoa & Charred Avocado **17**
Ceviche Carnavalero Cobia Fish, Suero Costeño Leche De Tigre, Fried Sweet Plantains, Cherry Tomatoes, Sweet Chilli Oil, Red Onion, Crispy Quinoa, & Cilantro Cobia Fish **19** / Cobia & Shrimp **22**
Ceviche De La Pasión Cobia Fish, Passion Fruit Leche De Tigre, Sweet Chili Oil, Red Onion, Cilantro, Charred Yellow Corn, Avocado & Red Pepper **17**
Ceviche De Chorizo Sausage, Sausage Leche De Tigre, Bell Peppers, Red Onions, Olive Oil, Cilantro & Tostones **15**
Vuelve A La Vida Seafood Cocktail Sauce, Shrimp, Squid, Octopus, White Fish, Mussels, Red Onion, Fennel Bulb **16**
Mordisco Carpaccio Woodfire Prime Flap Meat, White Truffle Oil, Maldon Salt, Micro Cilantro & Parmigiano Reggiano Dop 24 Months Aged With Homemade Cuban Crackers **16**
Tenderloin Carpaccio Prime Tenderloin, Aji Dulce Cream, Green Plum Sauce, Maldon Salt, Cilantro Oil And Micro Cilantro With Homemade Cuban Crackers **15**
Tuna Carpaccio Fresh Ahi Tuna, Suero Caroreño Foam, Cucumber, Lacto Fermented Red Onions Pearls, Cilantro, Golfeado Syrup, White Truffle Oil, Micro Arugula With Homemade Cuban Crackers **16**
Octopus Carpaccio: Spanish Octopus, Crispy Capers, Fennel Bulb & Red Onion Shaved, Cilantro, Lemon Juice, Sweet Peppers Oil With Homemade Cuban Crackers **16**
Salmon Carpaccio Leche De Tigre De Passion Fruit And Suero Caroreño, Avocado, Pepino, Micro Cilantro, Salmon Roe, Cilantro Oil, Radish, Maldon Salt, Cherry Tomatoes With Homemade Cuban Crackers **12**

SOUPS

Caribbean Seafood Soup Fosforera Margariteña, Traditional Venezuelan Oriental Seafood Soup With 2 Tostones or White Rice **25**
Beef Ribs Soup Sancocho De Costilla De Res With Arepa Chips or White Rice, Lime And Spicy Sauce (On The Side) **18**
Chicken Chowder Chupe De Pollo, Roast Chicken Broth, Potato, Roast Corn, Heavy Cream, Semi Hard Venezuelan Cheese **18**

Sauteed Caribbean Shrimp Homemade Guasacaca **8**
Shrimp Salad Red Pepper, Celery, Green Bell Pepper, Red Onions, Homemade Mayo Sweet Chili Sauce **8**
Carne en Vara Carpaccio White Truffle Oil And Parmigiano Reggiano 24 Months Aged **9**
Carne En Vara Homemade Guasacaca **8**
Pork Belly Maniatic Mayo **8**
Picanha en Vara Sliced & De Mano Cheese **9**
Picanha en Vara Sliced, Truffle Aji Dulce Cream **9**
Or Upgrade 2 Arepas For 14 (Any Flavor)

DEAR COSTUMER - Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal. If you have allergies, please alert us as not all ingredients are listed! * We are obligated to tell you that consuming raw fish, undercooked meat, or eggs may increase your risk of food-borne illness. PLEASE ENJOY YOUR TIME WITH US! We will charge 18% Service fee for all our tables. IT IS UNLAWFUL FOR ANYONE (INCLUDING PARENTS) TO SELL, GIVE OR SERVE ALCOHOLIC BEVERAGES TO A PERSON UNDER 21 YEARS OF AGE